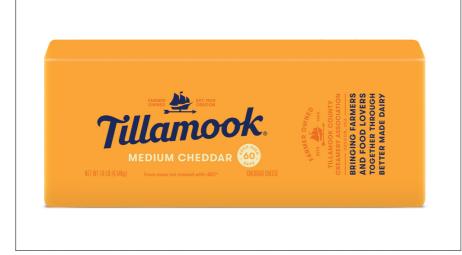


Tillamook

11111 - Medium Cheddar Print



Tillamook Medium Cheddar is still made using the time-honored cheddar methodfour ingredients, patience, and old-fashioned farmer values. Every batch is aged naturally for at least 60 days to give it the award-winning bite.



* Benefits

Tillamook Medium Cheddar is still made using the time-honored cheddar method-four ingredients, patience, and old-fashioned farmer values. Every batch is aged naturally for at least 60 days to give it the award-winning bite you (and the judges) can't get enough of. By taking the time to let our cheddars develop naturally we get a clean, rich and delicious taste.

Ingredients	Allergens
Cultured Milk, Salt, Enzymes, Annatto (color). Contains: Milk	Contains: implies milk Free From: contains: implies milk free From: contains: implies milk free From: implies crustaceans implies on the contains of

Nutrition Facts

Servings per Container 160 Serving size 1.00Z (10z)

Amount per serving Calories

120

Galories	120
% [Daily Value*
Total Fat 10g	13%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 200mg	9%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 180mg	15%
Iron 0mg	0%
Potassium 30mg	0%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

Keep refrigerated

Serving Suggestions

Melt it into a decadent bacon and mac and cheese. Stir into a savory broccoli cheddar soup.

Prep & Cooking Suggestions

Remove from package and serve or add to your favorite recipe.

Product Specifications

	Diana		IVIAIT			
Tillamook		Tillamook County Creamery				
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	11001	11111	00072830110013		1/10 LB	

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.75lb	10lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
5.6in	15.8in	2.6in	0.13ft3	20x10	180days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	200mg
Protein	6	Trans Fats	0g	Calcium	180mg
Total Carbohydrates•••	1g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	30mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images		

